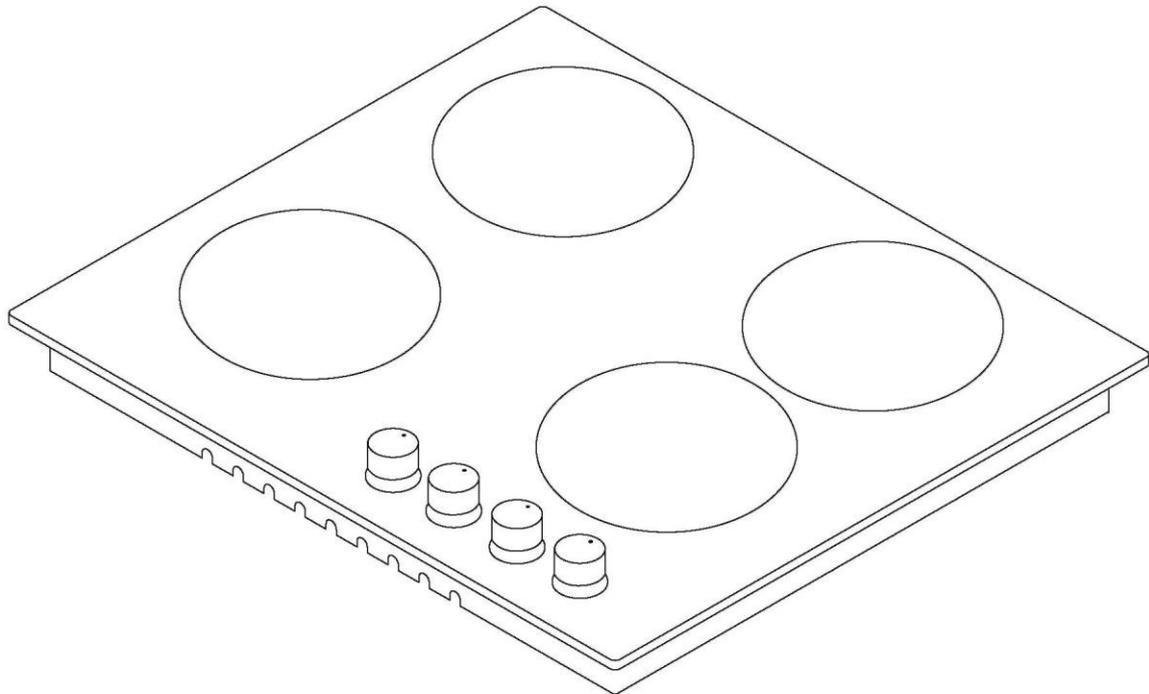


OCEAN®

COUNTERTOP BUILT-IN COOKER

GAS AND ELECTRIC
SERVICE MANUAL

COOKING HOB OGHF 64 I PRO SV



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1. SAFETY WARNINGS

This section includes the safety instructions necessary to prevent the risk of personal injury or material damage. The following symbols are used in the service guide:



Important information or useful usage tips.



Warning against health and property risks.



Warning against electric shock.



Warning against fire.



Warning against hot surfaces.

1.1 General Safety Warnings

- The appliance power shall be cut off during installation, maintenance and repairs.
- Keep the area surrounding the ventilation channels open.
- The upper surface of the appliance gets hot when in operation. Therefore in cooker installation, the gas or electrical connections shall not come in contact with the upper surface, the connections may get damaged.
- Ensure that damaged components that may cause failure in the appliance are not used and replaced.
- Ensure that renovated cable terminal is not used and replaced.
- As electrical components are replaced, ensure that the replacement part does not have liquids or humidity on it that may cause failure.
- If power cord/plug is damaged, do not operate the appliance.
- Due to safety risks, do not extend the mains cord with additional cords and do not use extensions.
- Plug the appliance in a grounded socket protected by a fuse conforming to the values specified in the technical specifications chart.

1.2 Safety for Installation

- Check whether the floor of installation is flat. Non conforming surface has the risk for pans and kettles etc. to spill. If the floor is not flat, ask the customer to flatten the surface.
- The energy source piping/wiring shall be brought next to the appliance. (For instance if the LPG hose is insufficient in connections after 125 cm, the consumer shall install a pipeline with a copper pipe in close proximity to the hose).
- During installation, the mains cable shall not pas over the hot surfaces. If the cord melts, this may cause the appliance to short circuit and even a fire.
- During installation, ensure that the cables are not cut; cut or damaged cables should not be used and should be replaced.
- The appliance does not include an element that discharge the gasses generated by fire. Appliance must be installed according to the installation regulations in force. Observe the requirements regarding ventilation.
- Do not place the appliance on a surface covered with carpets.

1.3 Information for the Customers

- The appliance may be hot during usage. Do not touch the cooker top sections, heating elements etc. The appliance sides may become hot during operation, therefore flammable materials shall not be placed near.
- Do not close the upper cap before the general temperature of the appliance drops.
- Never wash the appliance by spraying or pouring water on it. There is a risk of electric shock!
- Do not clean the appliance when it is operational.
- Do not perform any repairs or modifications on the appliance. However you may remedy some issues that are specified in the cooker user manual.
- Extensive use of gas appliance may require additional ventilation eg. increasing the level of forced ventilation.
- If there are no windows or doors to be used for room ventilation, additional ventilation must be installed.
- While placing food to or removing food from the cooker, etc., always use heat resistant gloves.
- Do not use the appliance with its front door glass removed or broken.
- Ensure that the children do not come in close proximity to the appliance when it is operational.
- Do not leave materials such as rags or towels near the appliance.

1.4 Things To Do When Gas Odour Is Detected

1.4.1 Things To Do In LPG Usage

- Close all valves on the appliances that utilize gas and the gas counters.
- Do not operate the electric switches.
- LPG is heavier than air, therefore in an event of a gas leak, open all windows and doors and let the gas go out with sweeping movements.
- Do not operate electrical devices such as mobile phones.
- Check all hoses and their connections against leaks.

1.4.2 Things To Do In Natural Gas Usage

- Close all valves on the appliances that utilize gas and the gas counters.
- Do not operate the electric switches.
- Natural gas is heavier than air, therefore in an event of a gas leak, ensure that the gas is moved out with a vent.
- Do not operate electrical devices such as mobile phones.
- Check all hoses and their connections against leaks.

**THE VISUALS IN THE SERVICE MANUAL ARE USED AS
EXAMPLES.
THE END USER (CUSTOMER) APPLIANCES MAY DIFFER IN
CONTENT AND VISUALS.**

2. APPLIANCE MOUNTING / MOUNTING RULES / SETTINGS



The appliance shall be handled by two people due to safety and ergonomics reasons.



During handling or unloading from the vehicle, do not drop the appliance, do not drag it or slide it on the stairs.

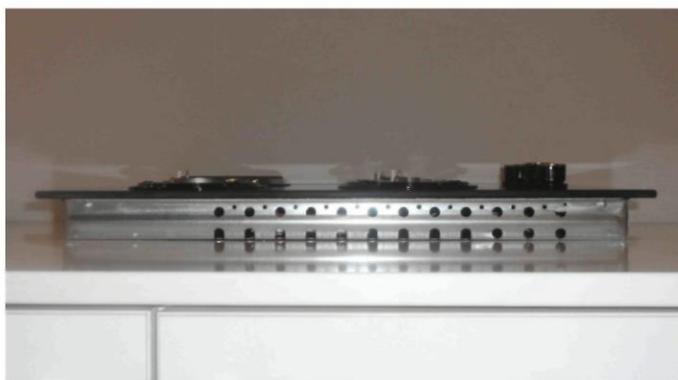
2.2 Removing Appliance Package



Do not place items on the appliance.



Remove the packaging plastic using a knife and without damaging the Styrofoam and cardboards, if applicable, around it.



Store the appliance accordingly in order to prevent damage after removing the appliance.



Check the general conditions other parts of the appliance and see whether they are damaged.



Check the appliance visually against any damage that may incur during handling.



Protect against humidity.



Breakable object



Carry via trolley from this side.



Do not place your knee on the appliance.



Carry the appliance from this side with a clamp.



Do not step on the appliance.

Icons on the Appliance Package and Their Meaning

GAS HOB GROUPS

3. CHECKING THE MOUNTING PLACE AND ENERGY RESOURCES

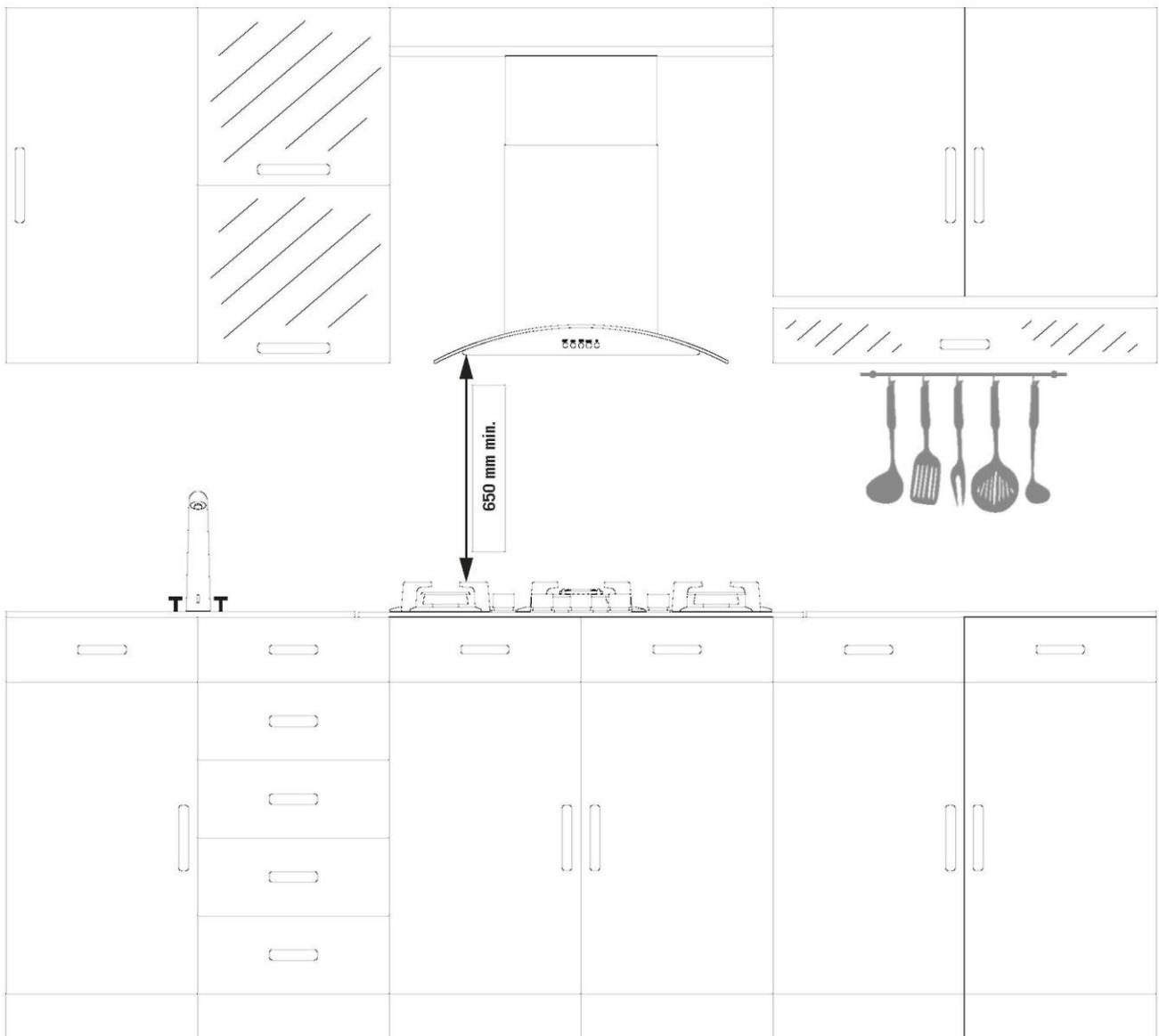
3.1 Checking the Dimensions of the Mounting Place

Air required for combustion is taken from the room air and gases produced are returned directly to the room. Good ventilation of the room is a must for safe operation of the appliance.

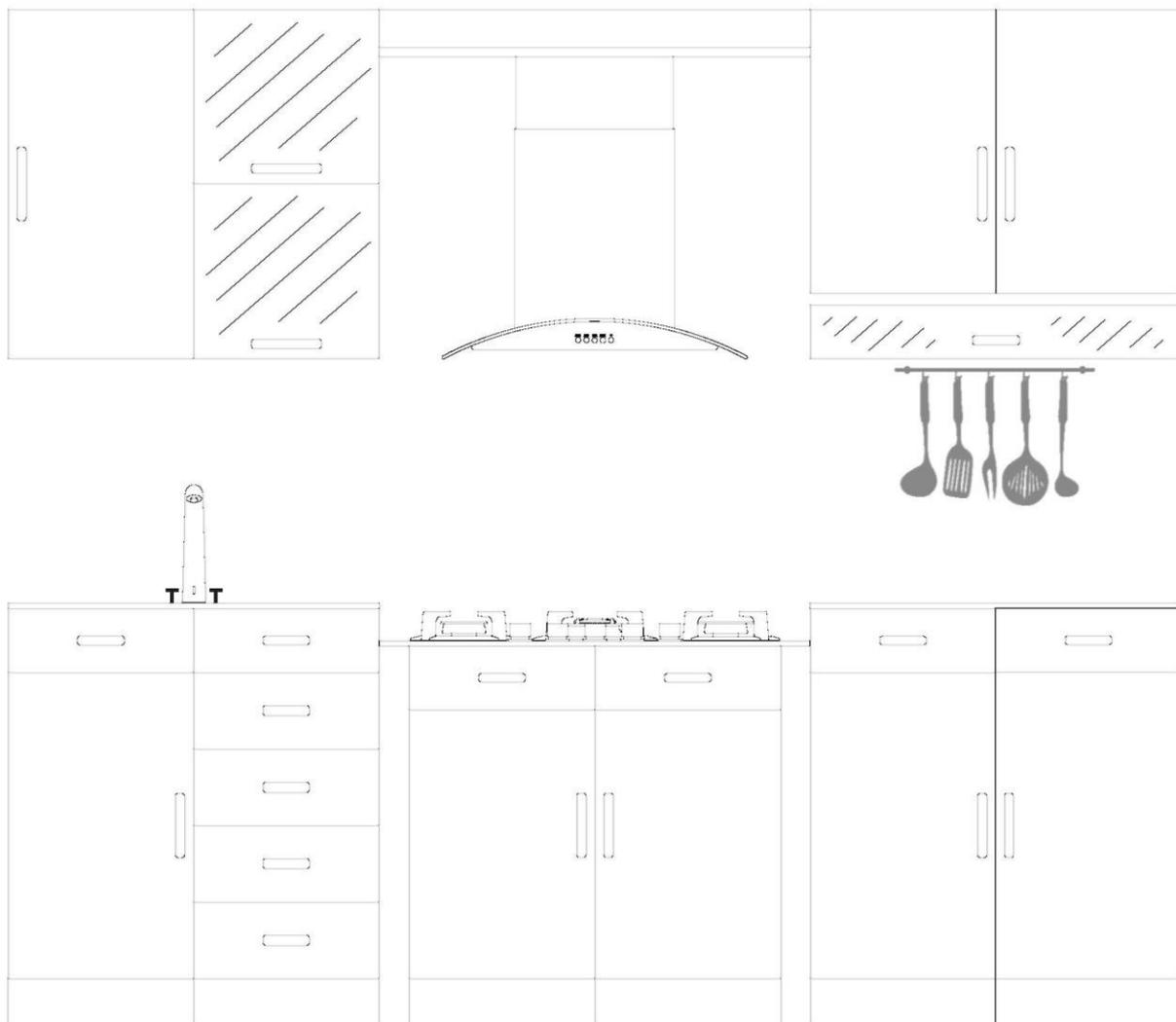
Room Size	Ventilation Opening
Smaller than 5 m ³	min. 100cm ³
5 m ³ to 10 m ³	min. 50cm ²
Larger than 10 m ³	Not needed
On the basement or cellar	min. 60cm ²

To use the appliance comfortably and due to its ergonomic build, place the appliance on a hard surface.

The kitchen floor shall be durable to carry the unit weight and any other kitchenware that may be used on the cooker.

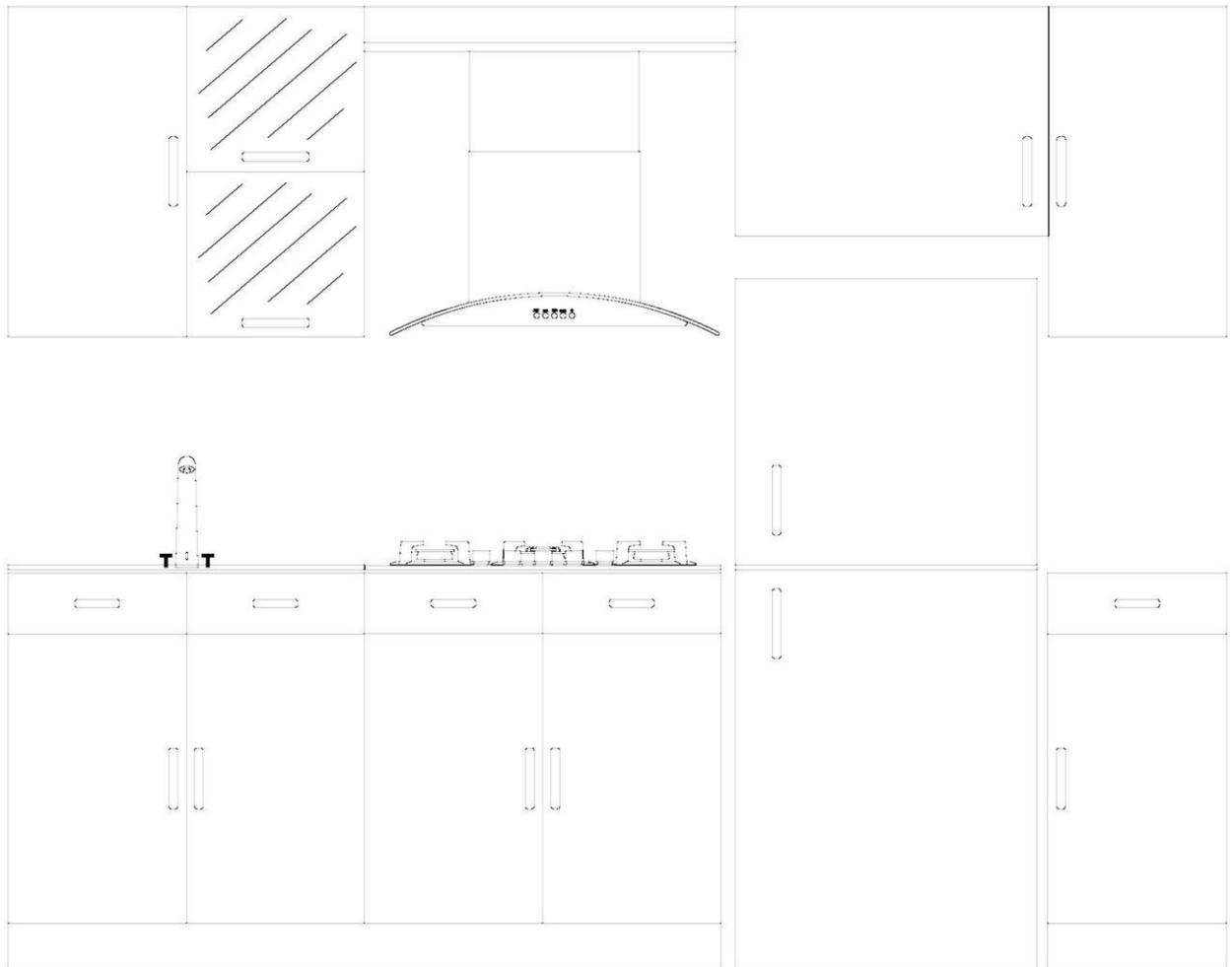


If a hood or aspirator will be installed above the cooker, follow the instructions of the manufacturer for height of mounting. (min. 65cm)



It can be placed adjacent to the kitchen walls, kitchen furniture or any other product in any dimension from behind or one edge. The kitchen furniture in close proximity to the appliance shall be similar size compared to the appliance.

The kitchen furniture near the appliance must be heat resistant. (Minimum 100 °C)



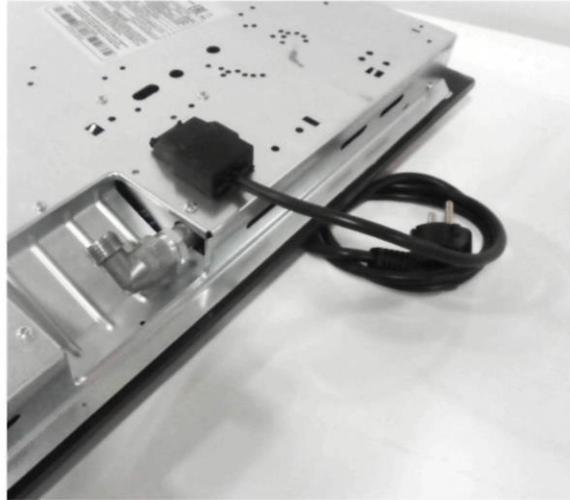
The appliance shall be placed directly on the rough surface. It shall not be placed on a storage or a base.

Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling units.

3.2 ELECTRICAL CONNECTION



Before conducting any operation on the electrical wiring, remove the electrical connection of the appliance. There is a risk of electric shock.



Do not run over, bend or pinch the power cord and do not allow it contact the hot components of the appliance and ensure that it does not run over a hob.

3.3 Checking the Gas Pipeline

In the installation environment, there are certain points that shall be checked.

NOTE: Relief valve and hose shall be provided by the customer.

If LPG shall be used in the appliance, points to consider:

- The hose and the relief valve connecting the gas cylinder and the appliance shall conform with TSE standards.



- Following table provides the names and diameters of the TSE certified hoses available in the market.

COMPANY	MANUFACTURER	CLAMP TIGHTENING TORQUE	INNER DIAMETER Ø	OUTER DIAMETER Ø
Erciyes Gaz	Orgaz	2Nt.	10mm	16mm
BP Gaz	Nurgaz	2Nt.	10mm	16mm
İpragaz	Fırat	2Nt.	10mm	16mm
Aygaz	Evcı	2Nt.	10mm	16mm
Aygaz	Aygaz	2Nt.	10mm	16mm

4. 4.ELECTRIC COOKER POWER RATINGS GAS AND ELECTRIC COOKER HOTPLATE POWER RATINGS

	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5	LEVEL 6
80mm	200W	250W	450W	—	—	—
145mm	250W	750W	1000W	—	—	—
180mm	500W	750W	1500W	—	—	—
145mm Rapid	500W	1000W	1500W	—	—	—
180mm Rapid	850W	1150W	2000W	—	—	—
145mm	95W	155W	250W	400W	750W	1000W
180mm	115W	175W	250W	600W	850W	1500W
145mm Rapid	135W	165W	250W	500W	750W	1500W
180mm Rapid	175W	220W	300W	850W	1150W	2000W

4.2 GAS AND ELECTRIC COOKER CERAN POWER RATINGS

	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5	LEVEL 6	LEVEL 7	LEVEL 8	LEVEL 9	MAX.
Ø140mm Commutator	130 W	206 W	350 W	500 W	850 W	1200 W	—	—	—	—
Ø140mm Commutator	180 W	470 W	790 W	850 W	1230 W	1700 W	—	—	—	—
Ø180mm Regulator	1800 W	—								
Ø140/250mm Ovaldual	1000 W	1800 W								
Ø120/180mm Double	700 W	1700 W								

5 GAS CONNECTION



Hose Tip LPG
(Liquid Gas)



Hose Tip NG
(Natural Gas)



Gas Coupling
Washer



Safety
Hose



Clamp

5.1.Lpg Gas Connection

NOTE: Ensure that the hose and relief valve are renewed in installing LPG appliances.



Select the appropriate location based on the cylinder. If required, replace the conic hose tip and pipe stopper behind the cooker.

Note: The length of the hose shall not exceed 125 cm.



To replace the conic hose and pipe stopper use wrench no 22 and 24.



Place the clamp on the hose.



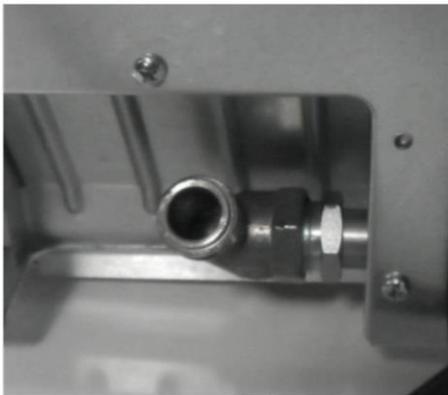
Soften one tip of the hose by resting it in boiling water for 1 minute.



Install the softened hose to the cooker hose tip. Tighten the clamp.

5.2 Natural Gas Connection

Note: Natural gas companies are responsible for installing the system up to the appliance and the spiral hose.



Select the appropriate location close to the natural gas valve.



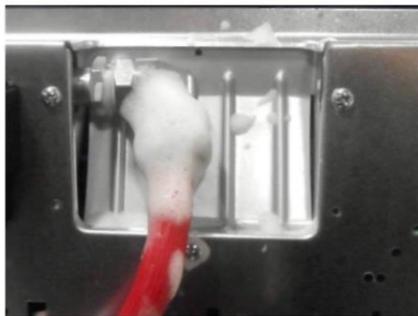
There is a flexible hose on the tip of the natural gas piping ensuring the natural gas connection of the appliance.

5.3 Checking the Connection Part Against Leakage

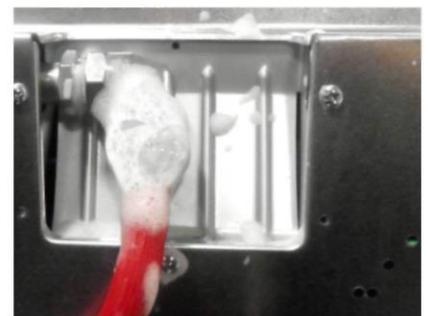
Make sure that the gas is being supplied. The gas leak can be checked via using relief valve or soap bubbles.



Gas leakage relief valve



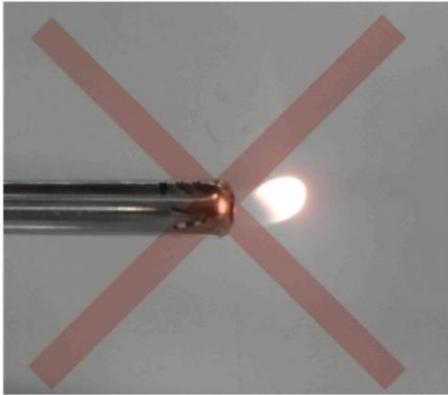
Apply soap to the hose connection and open the gas.



If the hose froths, there is a leakage. To remove the leak, check the connection.



Note: The appliance goes through gas tests through the production line. For this reason there can be residue gas in the ignition systems. The leakage detectors may give a false alarm due to detecting these residue gasses. If there is a similar warning in the ignition section, remove the residue gas with a vacuum cleaner and check again.



Do not ever use a match or a lighter to check the gas leak.



Do not pinch, bend or clinch the gas hose. It shall not come into contact with the hot components of the appliance.

5.4 Gas Measurement

Gas pressure rating is measured via manometer. There are 2 types of manometers. Gas measurement is done by both devices with the same method.



Gauge Manometer



Digital Manometer

Measurement with Digital Manometer

Materials required for measurement;



Open the gas valve



T connection



Check the manometer display

As specified in the connection schematic below, connect the appliance, manometer and gas.
The rates based on standards are specified in the table.

Gas	Mbar	Lowest	Highest
DG (Natural Gas)	20	17	25
LPG	30	25	35

Measurement with Gauge Manometer



Measurement of 300mmSS LPG (Liquid Petroleum Gas) with the gas manometer
Measurement of 200mmSS NG (Natural Gas) with the gas manometer

6 GAS CONVERSION

In order to avoid explosion risk during gas conversion, turn off the main gas line before working.

Equipment for gas conversion.



7 gauge valve

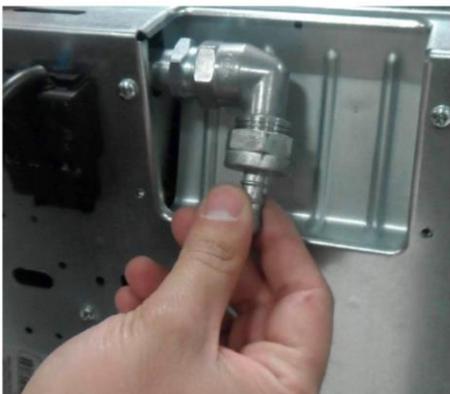


22 and 24 gauge hose tip wrench



Spare conversion kit

6.1 Main Gas Pipe



Remove the current (Natural Gas or LPG) hose tip connected to the appliance.



To remove the hose tip, fix the coupling on the main gas valve with wrench no 22, then remove the hose tip with wrench no 24.



Replace the hose tip with the new one and retrace the steps above in reverse order.



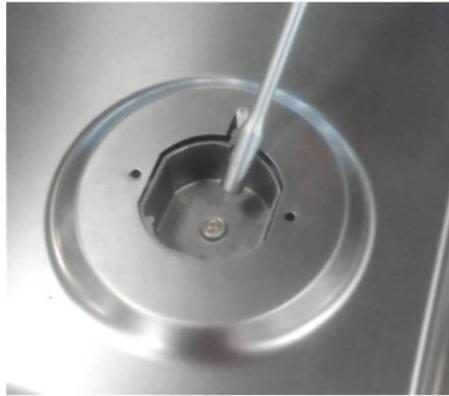
Replace the washer in the hose tip with the new one.

6.2 Cooker Burners



Remove the grills, burner tops and heads from the appliance.





Place the tip of the wrench on the injector.

Remove the injector with the wrench.

INJECTOR TABLE FOR HOBS							
NG G20 (20 mBar)		LPG G30 (30 mBar)		NG G20 (25 mBar)		NG G20(13 mBar)	
Ø1.15mm		Ø0.85mm		Ø1.10mm		Ø1.45mm	
Ø0.97mm		Ø0.65mm		Ø0.92mm		Ø1.10mm	
Ø0.97mm		Ø0.65mm		Ø0.92mm		Ø1.10mm	
Ø1.72mm		Ø0.50mm		Ø0.70mm		Ø0.85mm	

As you install the new injector, observe the placements on the injector cardboard.

6.3 Checking the Connections Following Conversion



Apply detergent or soap bubbles on a large surface on places such as injector and hose tip connection points where a leak may surface.

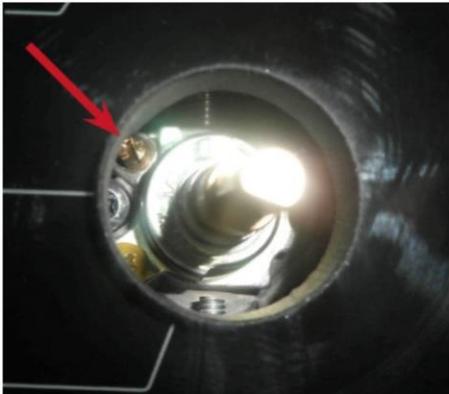
Turn on the gas mains and check bubble frothing on the hose tip connection. If there is a leak, tighten with 22 and 24 no. wrenches and remove the leak.

To check the sealing on the injector, turn on the gas, check the bubble generation on the base of the injector. In order to do this, the related tap shall be opened, the nozzle part of the injector shall be closed and gas output (with a silicon stick or your finger) shall be obstructed. If there is a leakage, bubbles shall be generated. Tighten the injector with wrench no 7.



If the designed and manufactured to allow conversion from LPG to Natural Gas or vice versa, it shall be provided together with the conversion kit as a spare. After determining the gas type to be utilized, the required conversion kit shall be connected to the hose connection.

6.4 Speed Settings



For Speed setting, first remove the button from the panel. The marked screw in the picture is the speed setting screw.



Place the speed screw driver with fine tip on the speed screw of the tap you want to adjust.



Open the tap to maximum then light the cooker. Turning the speed screw clockwise the speed will decrease; turning it counter clockwise will increase the speed.

7. LAST CHECKS

- Check the state of the electrical functions.
- Turn on the gas supply.
- Check the gas connections for secure installation and leakage.
- Ignite the hobs and check the fire.



Flames should be blue and burn properly. When the fires go yellowish, ensure that the cooker top is tightly secured or clean the cooker hob.



Correctly Burning Fire

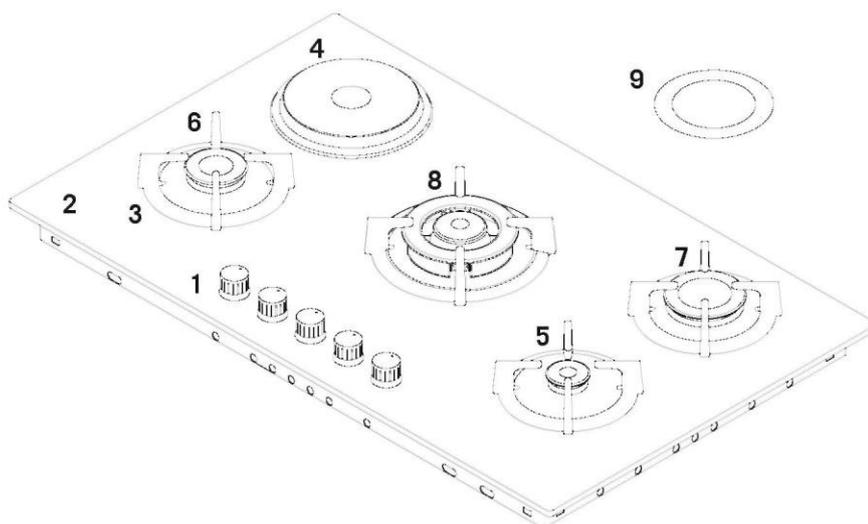


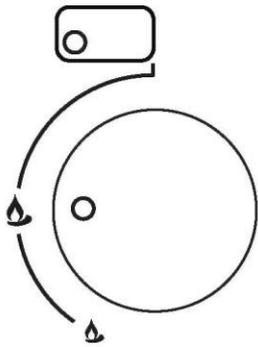
Hob Fire with Loose Injector

8. GAS COOKER LIGHTING GROUPS

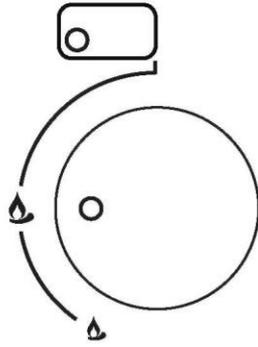
Gas burning groups differ based on product options. This manual describes the features of the cooker with 5 hobs and lighting groups as an example.

1. Buttons
2. Glass Surface
3. Grill
4. Electric Cooker (HP)
5. Small Burner
6. Middle Burner
7. Large Burner
8. Wok Burner
9. Ceran Heater

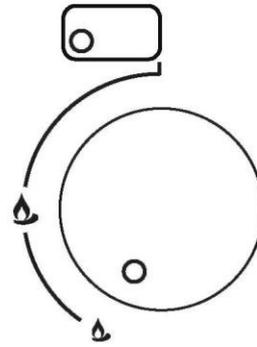




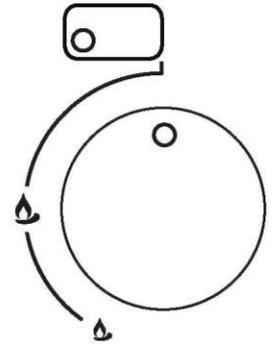
By turning it counter clock wise, bring it to large fire icon.



Press the button for a short time for ignition. After ignition, adjust to desired level.

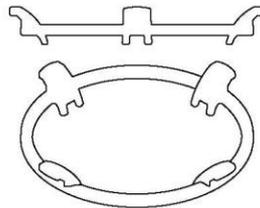


The large fire icon indicates the maximum, small fire icon indicates minimum cooking power.



To turn off the cooker hob, switch the cooker hob button to off (up) position.

8.1 Wok Hob (Information for Consumer)



Wok Hob has the fast cooking feature. Especially used in Asian cuisine, Wok is actually a pan that is made of sheet plate that is large and deep and used to cook chopped vegetables and meat in intense fire in a short amount of time. If a pan will be used, the Wok Adapter shall be used. Wok Adapter is placed on the top of Wok hob.

The food cooked in this pans in intense fire rapidly and uniform retain their nutrition and the vegetables remain crispy. This hob shall be used for sautéing. For longer usage, hobs will less power shall be used.



The large base pans shall not be used in wok hobs.



Convex pans shall be preferred. Generally the wok pans have a diameter of 28 cm.

8.2 Gas Cutter Safety Assembly

Based on the model, in an event of fire going out on the cooker burners, there is a safety system (thermal coupling) that prevent the gas flow.

In order to ensure that the system is operational:

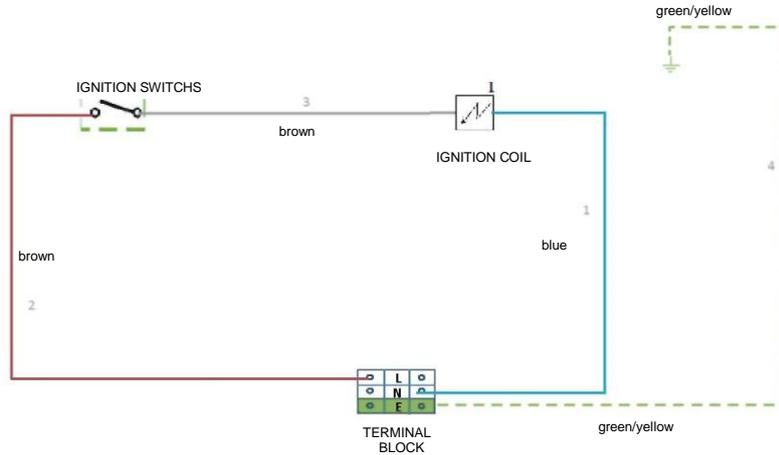
1. Turn on the burner as normal
2. Press and hold the control button at least 3 to 5 seconds after the hob is ignited without releasing the control button.
3. If there is no fire, turn the command button off and then retrace the steps. This time keep the command button pressed longer (for 10 seconds).



If it is still not ignited after 15 seconds, turn off the burner and open a window or a door. Wait at least one minute before using the burner. Repeat the operations specified above at least once, replace the thermocouple if you cannot receive a response yet. The gas that is not ignited has a risk of explosion.

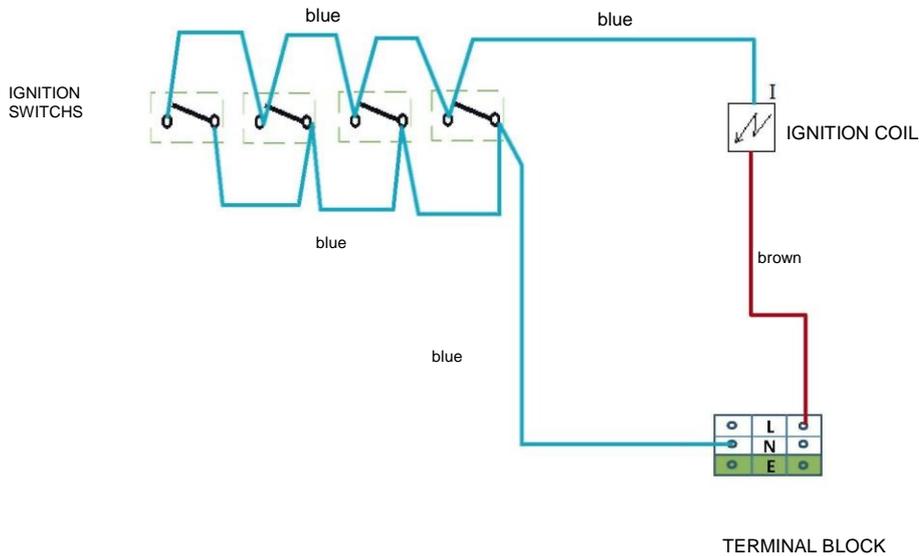
9. IGNITION SYSTEM

9.1 IGNITION VIA BUTTON (MAGNETO)



A current is created on the magneto by pressing the lighter button on the product panel, the created electric current is transmitted to the appliance body via the spark plugs. If there is gas flow on the ignition groups, the gas will ignite and burning will occur.

9.2 IGNITION WITH A SWITCH (MICROSWITCH)



When one of the hob buttons is pressed the lighting group is shorted between lighter body and the ignition group. The current generated on the lighter body is transferred to the chassis. If there is gas flow on the ignition groups, the gas will ignite and burning will occur.

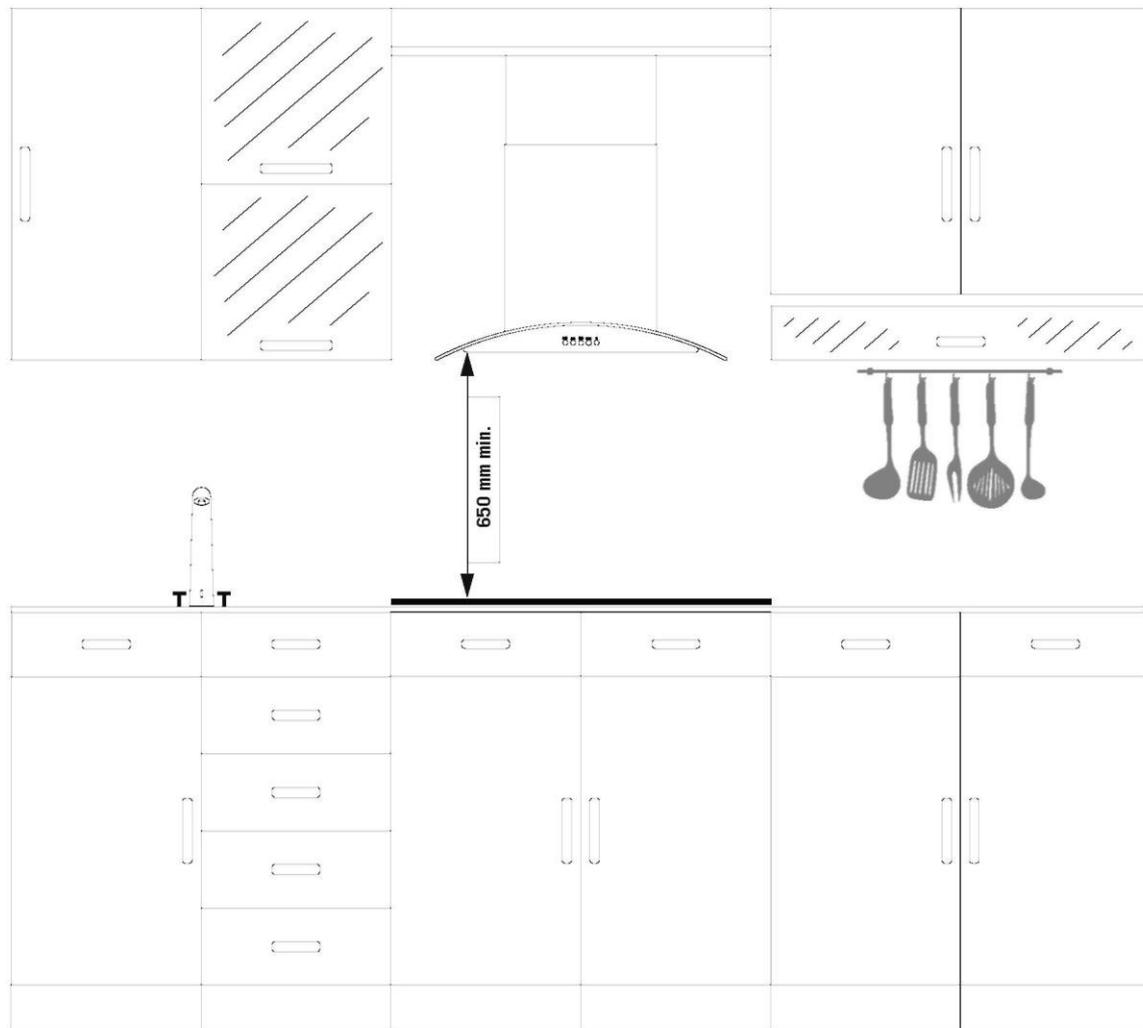
ELECTRIC COOKER GROUPS

10. CHECKING THE MOUNTING PLACE AND ENERGY RESOURCES

10.1 Checking the Dimensions of the Mounting Place

To use the appliance comfortably and due to its ergonomic build, place the appliance on a hard surface.

The kitchen floor shall be durable to carry the unit weight and any other kitchenware that may be used on the cooker.



If a hood or aspirator will be installed above the cooker, follow the instructions of the manufacturer for height of mounting. (min. 650mm)

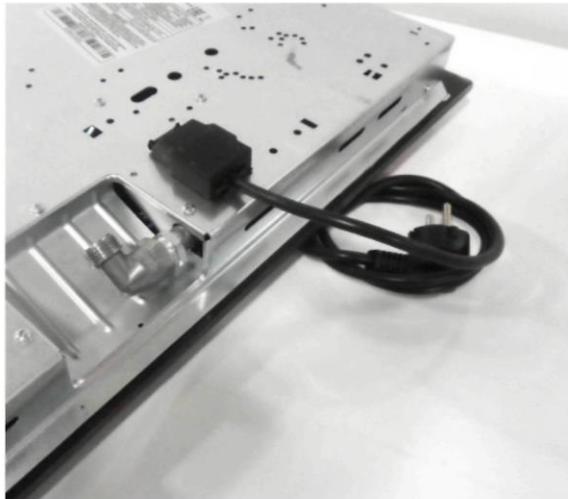
The kitchen furniture near the appliance must be heat resistant. (Minimum 100 °C)
The appliance shall be placed directly on the rough surface. It shall not be placed on a base or plate.

Do not install the appliance beside refrigerators or coolers. Heat radiated by the appliance increases the energy consumption of cooling units.

10.2. POWER CONNECTION



Before conducting any operation on the electrical wiring, remove the electrical connection of the appliance. There is a risk of electric shock.



Do not run over, bend or pinch the power cord and do not allow it contact the hot components of the appliance and ensure that it does not run over a hob.

10.3 AUXILIARY ACCESSORIES FOR MOUNTING THE COOKER



Place the materials to be used in for the installation of the cooker to their special seats on the lower part of the cooker and install them.

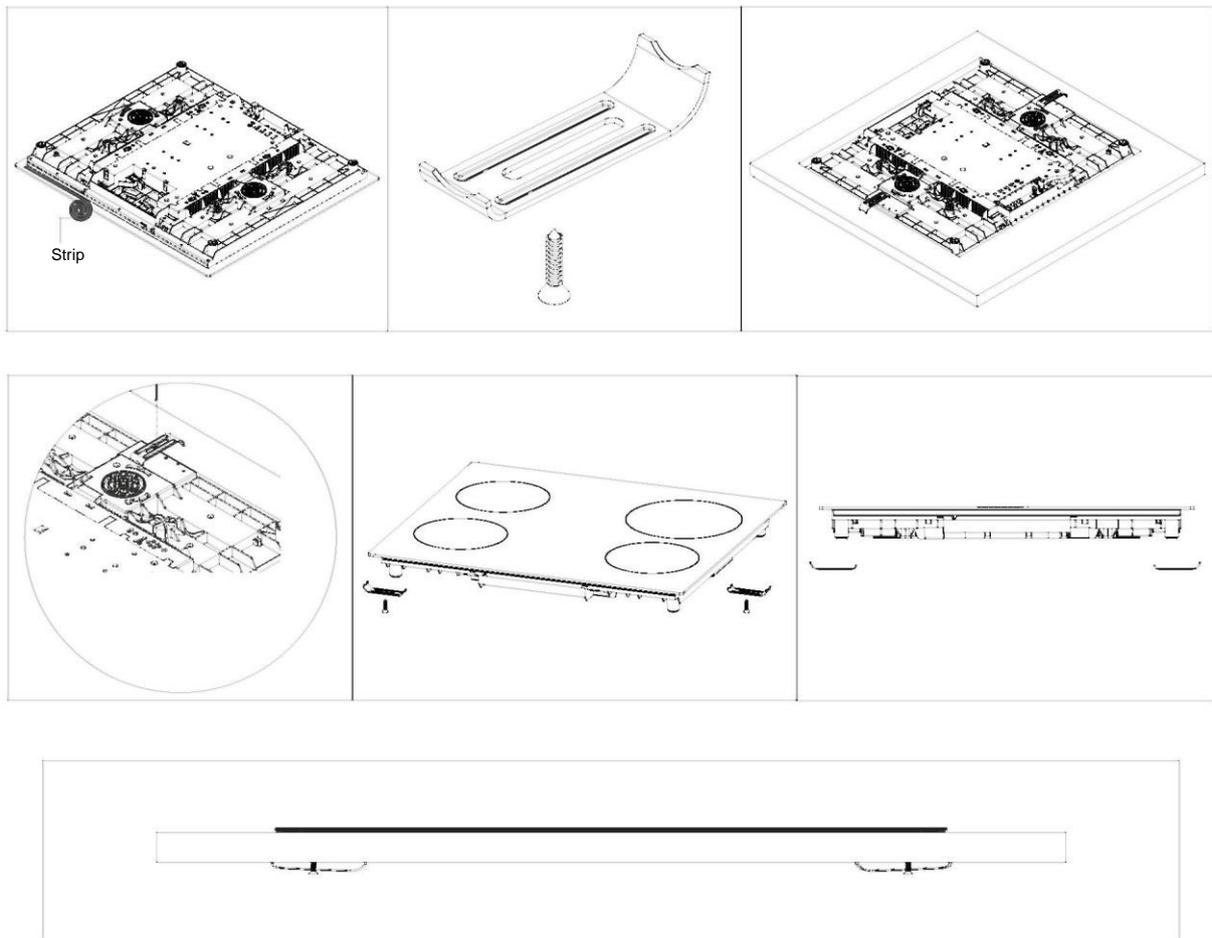


Fix the Puller Brackets with its screws to the locations on the cooker and the installation location.

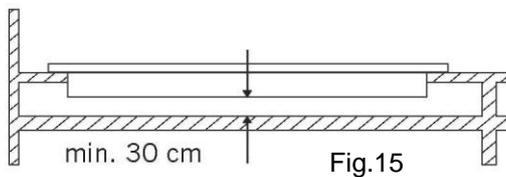
The wick shall be used to seal the gap between the cooker and the counter. Therefore no food, oil etc. ingress through the gap that is filled.

10.4. MOUNTING THE COOKER IN PLACE

1. Remove the burners, burner tops and grills from the cooker.
 2. Turn the stove upside down and put it on a flat floor.
 3. To prevent foreign materials and liquids from entering between the stove and the countertop, stick the paste provided in the package to the edges of the stove lower housing. In the corners, fold the paste and increase the number of plaits until the clearances on the corners are filled.
 4. Turn the stove again and align it with the countertop and then place it.
 5. Secure the cooker by using the supplied clamps and screws.
- The mounting schematic on the next safe indicates how to install your cooker.



6. If it can touch the lower side of the product due to installing on a drawer, this section should be separated with a wooden shelf.

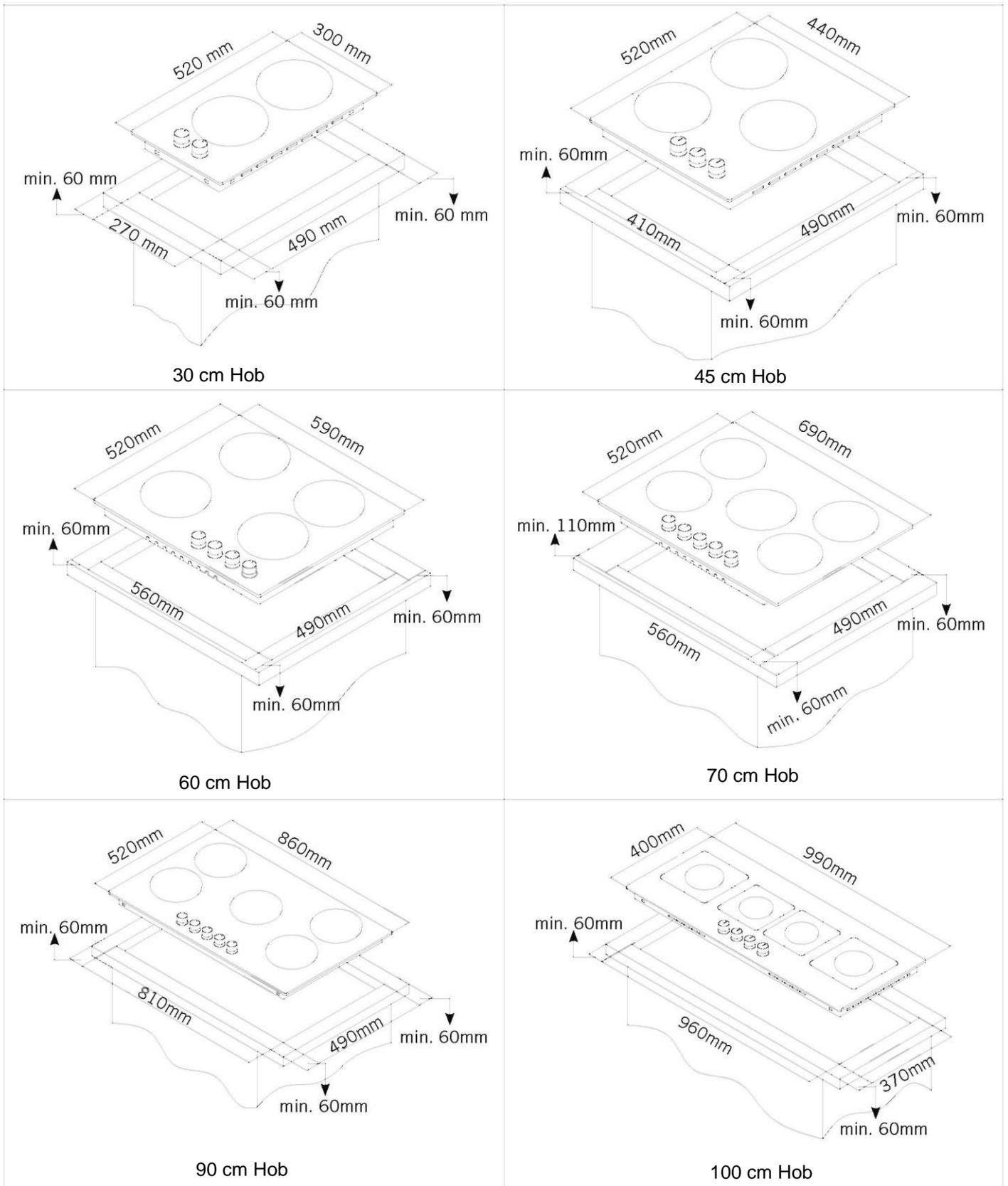


7. A shelf shall be installed to separate the cabinet and the cooker as shown in the figure above when mounting the cooker on a cabinet. This is not necessary if mounted on a built-in cooker.

8. If your hob will be mounted near a wall from right-side or left-side, the minimum distance between the wall and the hob shall be 50mm.

10.5 DIMENSIONS OF COUNTER CUT-OFF AND INSTALLING THE COOKER

Note the following drawings and values when installing the hob or cutting counter.



11. ELECTRIC COOKER POWER RATINGS

11.1.ELECTRIC COOKER HOT PLATE POWER RATINGS

	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5	LEVEL 6
80mm	200W	250W	450W	—	—	—
145mm	250W	750W	1000W	—	—	—
180mm	500W	750W	1500W	—	—	—
145mm Rapid	500W	1000W	1500W	—	—	—
180mm Rapid	850W	1150W	2000W	—	—	—
145mm	95W	155W	250W	400W	750W	1000W
180mm	115W	175W	250W	600W	850W	1500W
145mm Rapid	135W	165W	250W	500W	750W	1500W
180mm Rapid	175W	220W	300W	850W	1150W	2000W

11.2 HOTPLATE COOKER SWITCH LEVELS



The cooker buttons can be turned either way in order to ensure heat control changing based on levels.

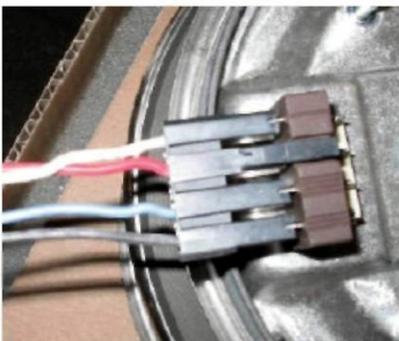


If there are electrical hobs with rapid heating feature, these are marked with a red dot.

To operate the electrical hobs, the cooker hob buttons are used. To ensure your desired cooking, switch the cooker eye button to the related level.

It is controlled via a switch that can be adjusted to different temperatures.

Position "0" is the OFF position and other temperature values vary within 6 stages. The diameter and power varies based on the oven or cooker model.



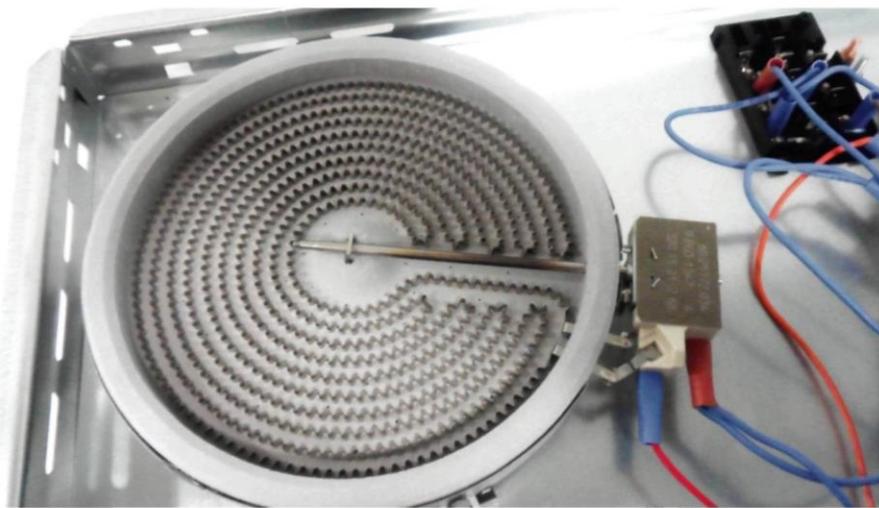
The ones with the red dots are rapid hotplates and generate 500 W more power compared to the non-dotted ones.

Cooking Level	1	2-3	4-6
	Heating	Boiling, Resting	Cooking, Frying, Boiling

11.3.ELECTRIC COOKER CERAN POWER RATINGS

	LEVEL 1	LEVEL 2	LEVEL 3	LEVEL 4	LEVEL 5	LEVEL 6	LEVEL 7	LEVEL 8	LEVEL 9	MAX.
Ø140mm Commutator	130 W	206 W	350 W	500 W	850 W	1200 W	—	—	—	—
Ø140mm Commutator	180 W	470 W	790 W	850 W	1230 W	1700 W	—	—	—	—
Ø180mm Regulator	1800 W	—								
Ø140/250mm Ovaldual	1000 W	1800 W								
Ø120/180mm Double	700 W	1700 W								





Single Ceran cooker igniter, connection socket

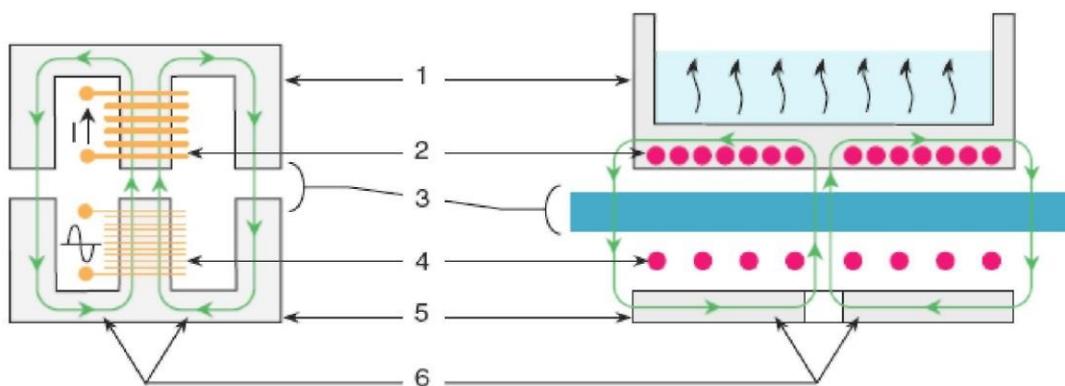
11.4 INDUCTION COOKER TECHNICAL DATA

Dimensions	Unit	Measurement
Height-Width-Depth	mm	53x590x520
Kitchen counter cutting measure	mm	560x490
Cooker Specifications	Unit	Rate
Ø160mm Heater Zone	KW	1.4
Ø160mm Heater Zone P	KW	1.4/2
Ø200mm Heater Zone	KW	2.3
Ø200mm Heater Zone P	KW	2.3/3
Other Specifications:	Unit	Rate
Total Power Consumption	KW	7.4
Voltage	V	230-400
Package Dimensions (width-depth-height)	mm	655x630x165
Net Weight	Kg	8.2
Gross Weight	Kg	9.4

11.5 INDUCTION COOKER OPERATING PRINCIPLE

Induction cooker is fed through an inducer, a magnetic resource placed under a glass - ceramic surface and this magnetic energy is converted to heat. The traditional electric cookers operate with heat conduction principle, induction cookers are operated with electromagnetic field principle. Heat generation via induction principle is a phenomenon that is discovered by physicist led by Léon Foucault in the beginning of 19th century. Foucault investigated the currents generated on the metal surfaces that are exposed to a magnetic field. He observed that these currents generate a heating effect (Joule effect) on the metal masses. Application of induction for heating is seen in the middle of the 20th century.

The induction cooker functions due to the electromagnetic features of the kitchenware that is used on the cooker. Mainly, this cooker may be seen as similar to the transformers that are shorted via secondary wiring. In here, an internal current is created and heat is generated.

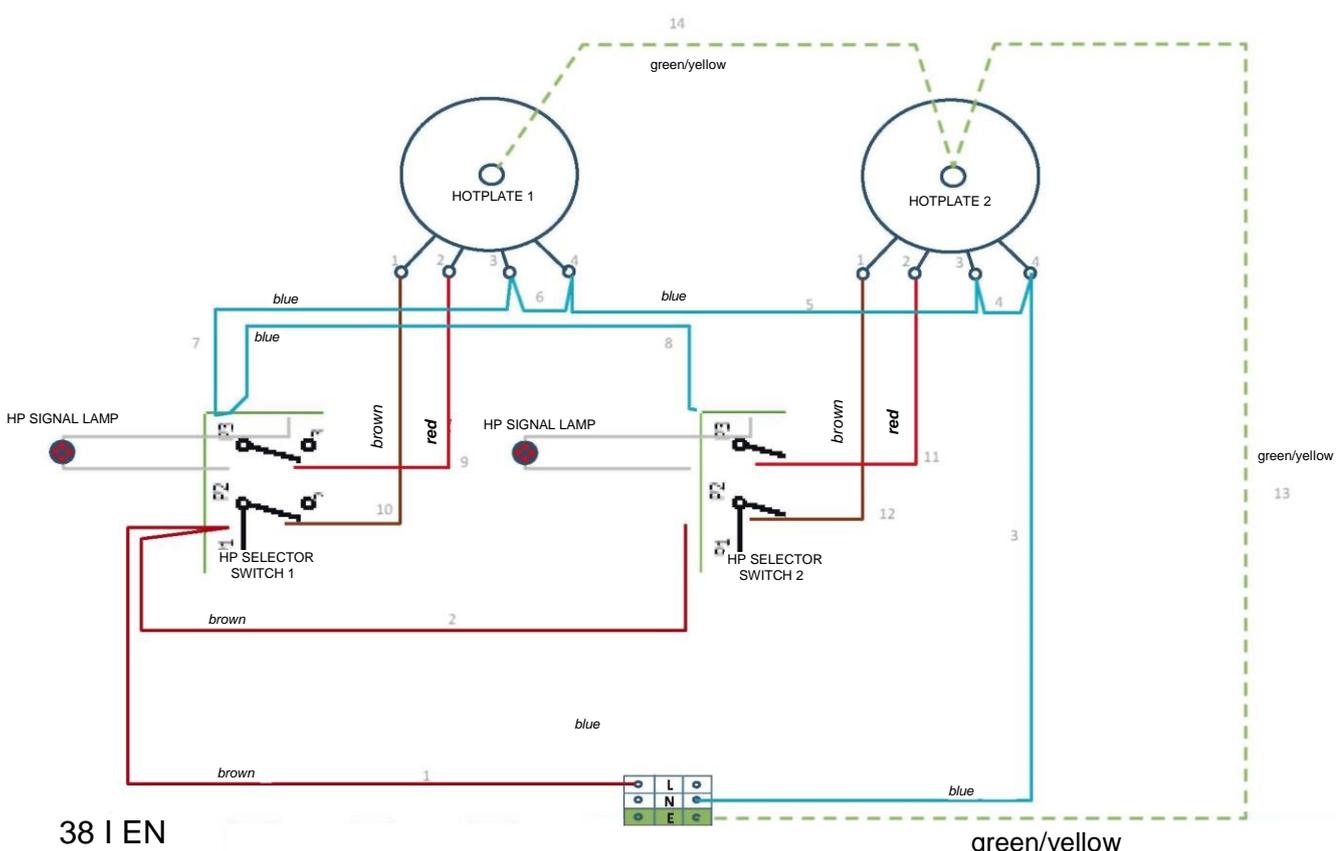
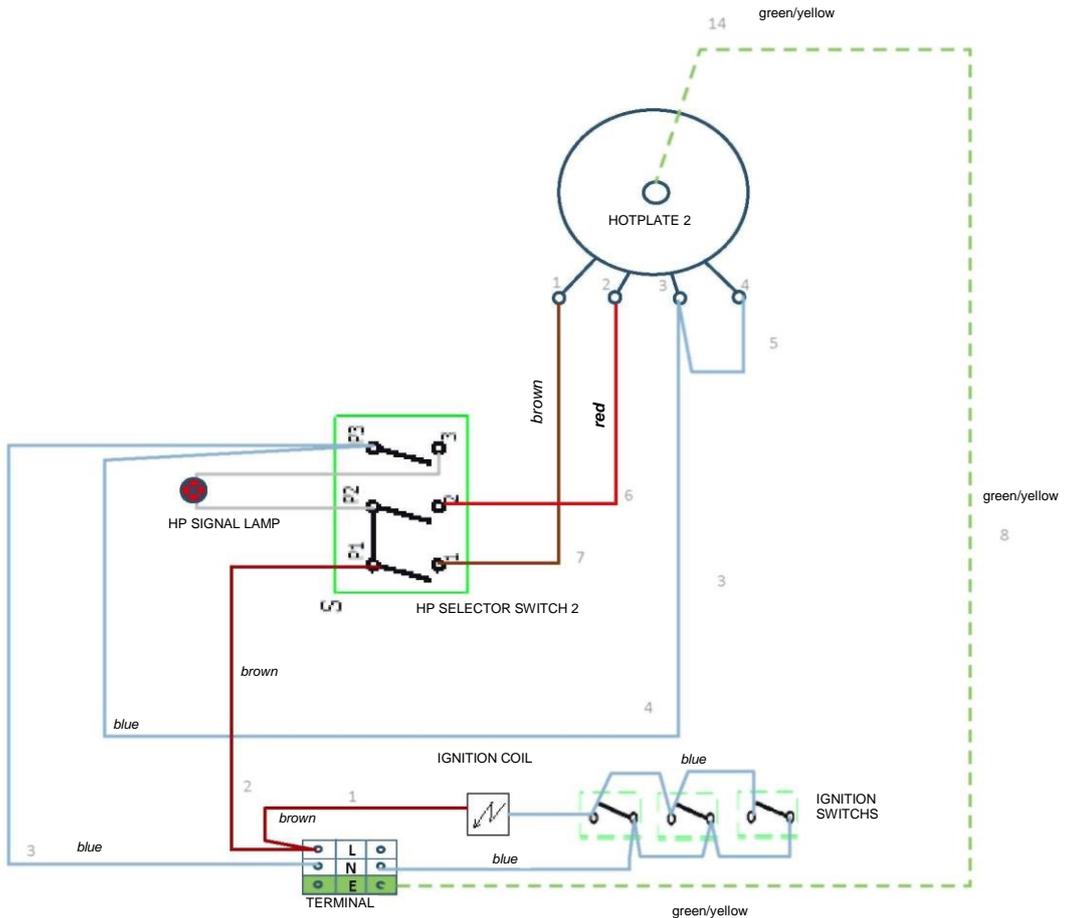


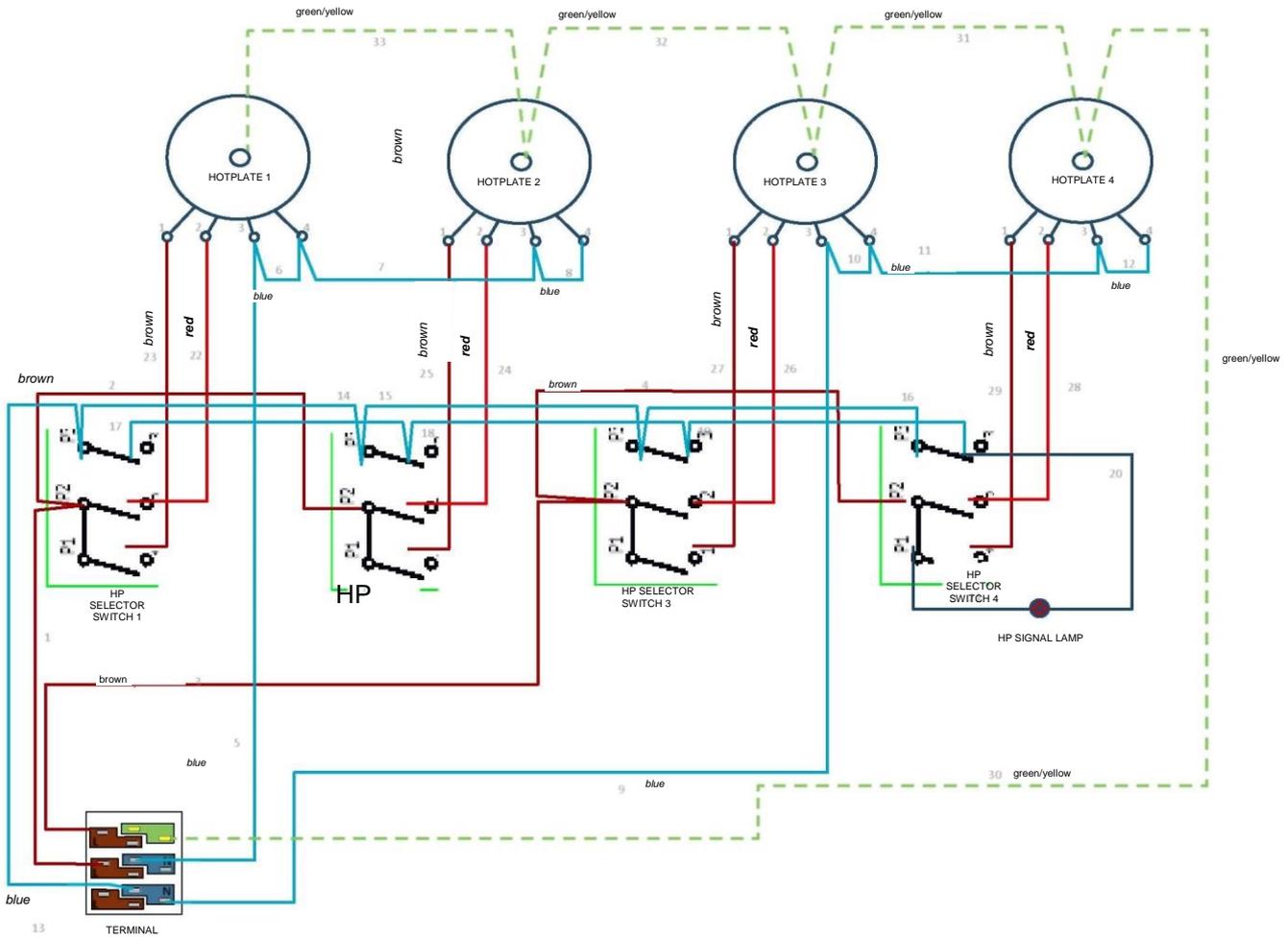
TRANSFORMER
 Magnetic conductor
 Short circuited
 cable
 Space
 Primary wiring
 Magnetic conductor
 Magnetic field

INDUCTION COOKER
 1 Pan
 2 Pan
 3 Glass-ceramic plate
 4 Inductor
 5 Ironstone
 6 Magnetic field

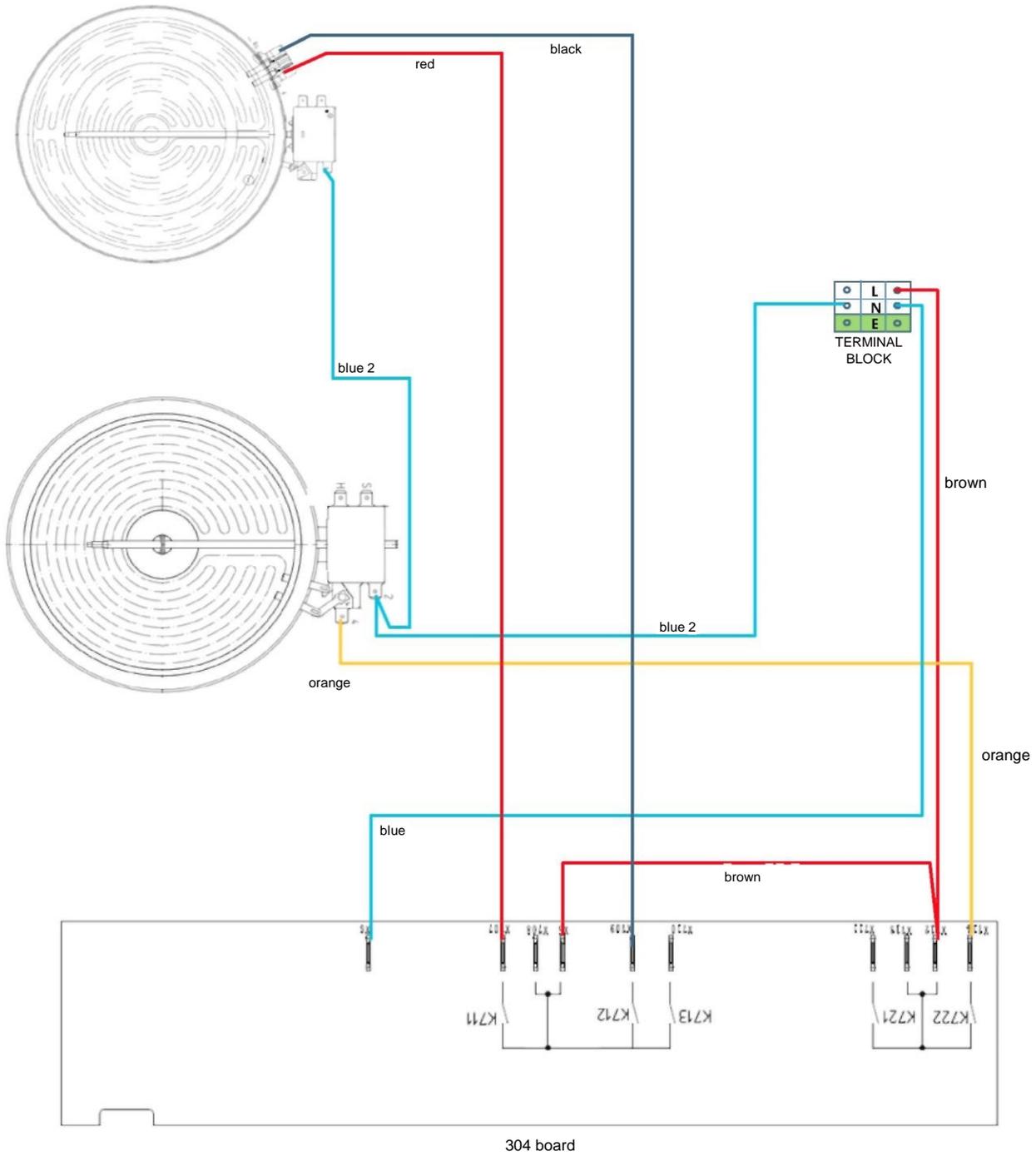
11.6.CIRCUIT DIAGRAMS

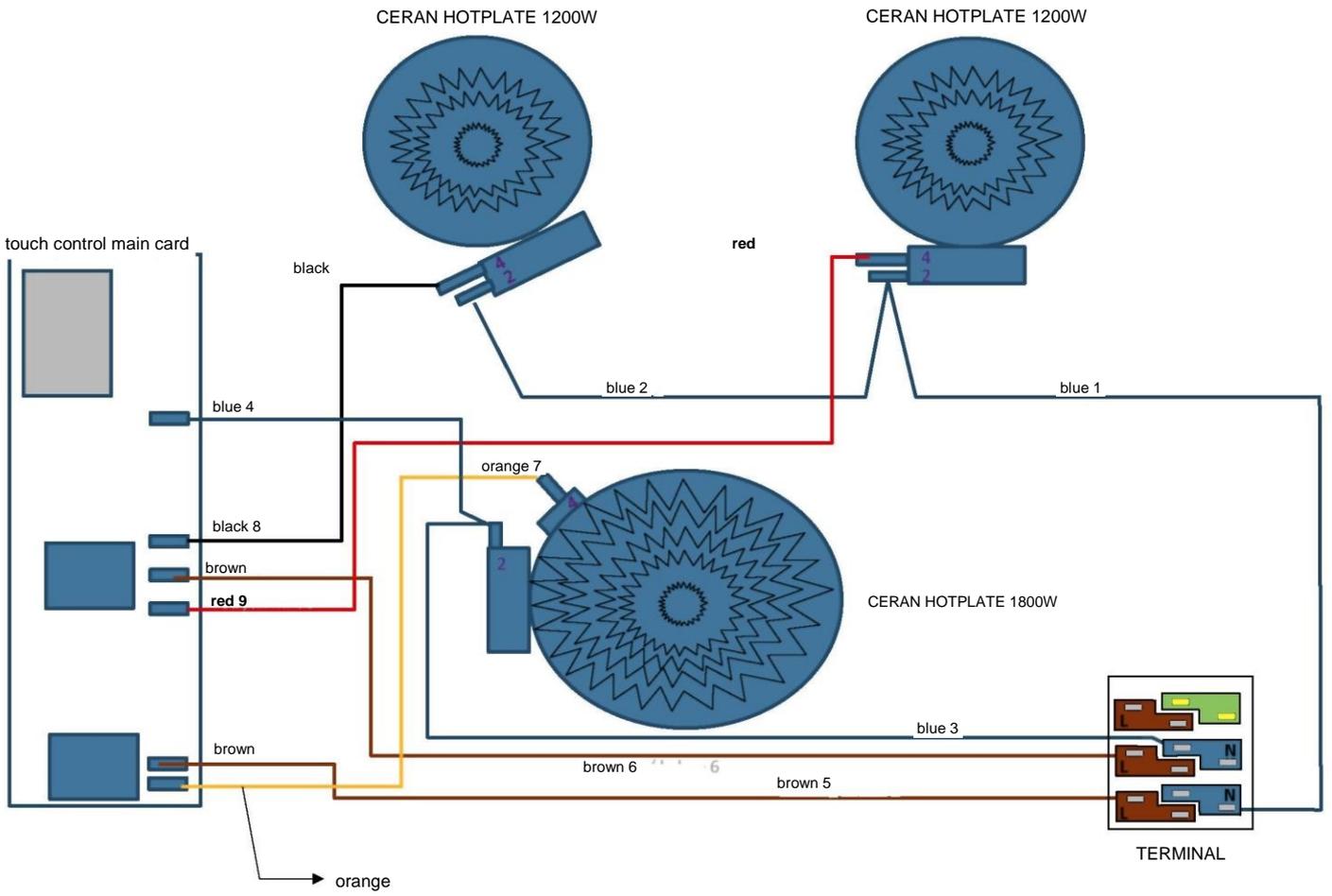
HOTPLATE ELECTRICAL CIRCUIT DIAGRAMS





4a interior

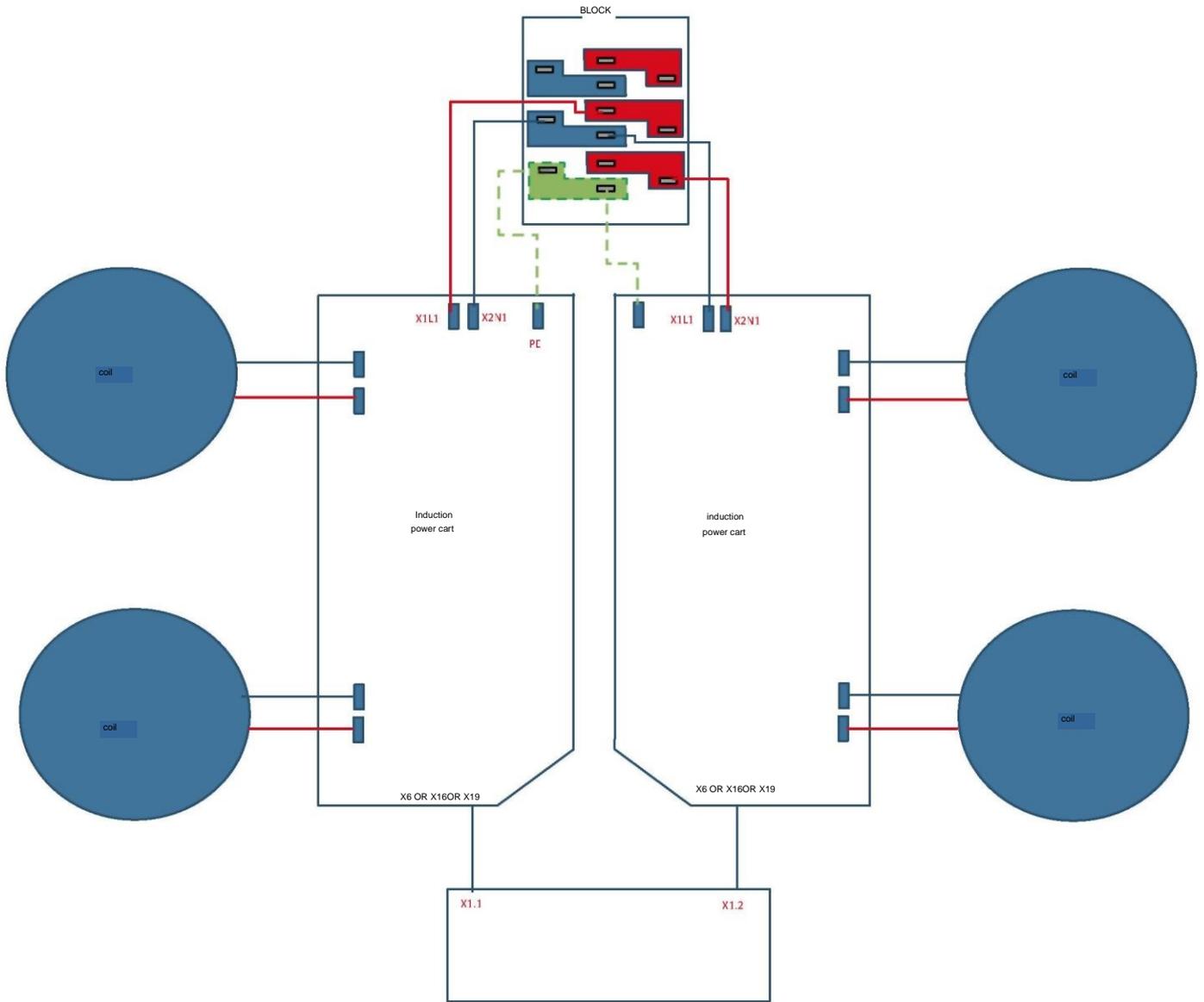




TOUCH-OPERATED CERAN COOKER ERROR CODES

Error Code	Description	Potential Cause for Error	Clearing Error
ER03& Continuous signal sound	Constant use of buttons; The control unit will silence automatically after 10 seconds.	Water or cooking utensils on the glass over the control unit	Cleaning the appliance surface
ER20	Flash Error	C-Error	Replace the control unit
ER21	To prevent overheating damaging the electronic elements, the control unit interrupts power after inspection.	When overheated, the standard algorithm is reached. The electronics environment temperature still too high.	Wait for cooling down. Check for overheating.
ER22	Faulty Button evaluation. The control unit will cut off the circuit after 3.5 - 7.5 seconds.	Intermittent connection between short circuit or button evaluation	Replace the control unit
ER31	Configuration data is incorrect.	Induction shall be configured	New configuration
ER36	NTC value is incorrect	NTC open or shorted	Replace the control unit
ER40	Secondary operational voltage is low with respect to the defined low voltage at least for 5 seconds ($1.8V < U_{\text{interruption}} < 2.9V$)	Primary PTC is overheated	Remove the Control Unit from the power unit
ER47	Communication error between TC and induction	No communication or faulty communication	Ensure that the connection cable is installed correctly and that it is in good condition.
U400	Secondary voltage of the power unit to high (primary > 300 V). The control unit shall turn off after buzzing for 1 second.	The control unit connection is faulty.	Connect to the mains supply correctly.
E2	Overheating of the induction coils		Needs to cool down
E5	Error on filter board		Replace the filter board
E6	Error on power unit		Replace the power unit.
E9	Coil temperature sensor defective		Change temperature sensor.

INDUCTION COOKER CIRCUIT SCHEMATIC



Error Code	Description	Potential Cause for Error	Clearing Error
ER03& Continuous signal sound	Constant use of buttons; will silence automatically in 10 seconds.	Water or cooking utensils on the glass over the control unit	Cleaning the appliance surface
ER20	Flash Error	C-Error	Replace the control unit
ER21	To prevent overheating damaging the electronic elements, the control unit interrupts power after inspection.	When overheated, the standard algorithm is reached. The electronics environment temperature still too high.	Wait for cooling down. Check for overheating.
ER22	Faulty Button evaluation. The control unit will cut off the circuit after 3.5 - 7.5 seconds.	Intermittent connection between short circuit or button evaluation	Replace the control unit
ER36	NTC value is incorrect	NTC open or shorted	Replace the control unit
ER40	Secondary operational voltage is low with respect to the defined low voltage at least for 5 seconds ($1.8V < U_{interruption} < 2.9V$)	Primary PTC is overheated	Remove the Control Unit from the power unit
U400	Secondary voltage of the power unit too high (primary > 300 V). The control unit shall turn off after buzzing for 1 second.	The control unit connection is faulty.	Connect to the mains supply correctly.

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